

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
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1 MAIN DISHWASHING

24

3

Yes

THE FINAL SANITIZING RINSE TEMPERATURES OF THE DISHWASHER AND GLASSWASHER WERE 150°F AND 154°F.

ACTIONS TAKEN:

THE TEMPERATURE HAS BEEN ADJUSTED AND NOW IS BEING KEPT 180°-183°F.

3 COLD PANTRY

16

0

Yes

CUT WHEELS OF CHEESE WERE NOT DATE LABELED.

ACTIONS TAKEN:

DATE LABELING HAS BEEN IMPLEMENTED.

5 BAKERY

39

0

Yes

TWO COCKROACHES WERE NOTED IN THIS AREA. ALSO, TWO COCKROACHES WERE NOTED IN THE CREW GALLEY.

7 MAIN POT WASH

24

3

Yes

NO CHLORINE RESIDUAL WAS MEASURED IN THE 3-COMPARTMENT SANITIZING SINK.

ACTIONS TAKEN:

CORRECTED.

9 LIDO FOOD SERVICE

16

0

Yes

THE TEMPERATURE OF COLD CUTS ON THE COLD TOP WERE 47°F. IT IS RECOMMENDED THAT TIME AS A CONTROL IS USED INSTEAD OF TEMPERATURE AS A CONTROL ON THE SERVICE LINES. IT IS ALSO RECOMMENDED THAT A BLAST CHILLER IS PROVIDED IN ORDER TO USE TIME AS A CONTROL.

ACTIONS TAKEN:

TIME CONTROL HAS BEEN IMPLEMENTED. LOG BOOK IS AVAILABLE.

11 LIDO DISHWASHING

24

3

Yes

THE FINAL RINSE TEMPERATURE WAS 156°F.

ACTIONS TAKEN:

THE TEMPERATURE HAS BEEN ADJUSTED AND NOW IS BEING KEPT 180°-183°F.

13 LIDO DISHWASHING

12

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Yes

ENSURE THAT PERSONS HANDLING SOILED EQUIPMENT WASH THEIR HANDS BEFORE HANDLING CLEAN ITEMS.

15 VEGETABLE PREPARATION

22

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No

IT IS RECOMMENDED THAT A SPRAY WASH HOSE IS PROVIDED AT THE PREP SINK.

ACTIONS TAKEN:

THE SPRAY WASH HOSE HAS BEEN INSTALLED.

17 GARBAGE ROOM

08

1

No

THE POTABLE WATER HOSES WERE PROTECTED WITH NON-PRESSURE BACKFLOW PREVENTERS BUT HAD SPRAY NOZZLES ON THE END OF THE HOSES.

ACTIONS TAKEN:

PROPER BACKFLOW PREVENTOR HAS BEEN INSTALLED

19 BARS-GENERAL

36

1

No

LIGHTING WAS LESS THAN ADEQUATE IN THE BAR PANTRIES.

21 FOOD SERVICE-GENERAL

21

1

No

NON-FOOD CONTACT SURFACES OF EQUIPMENT SUCH AS GRILLS, STOVES, AND CABINETS CONTAINED HOLES, GAPS, AND OTHER NON-EASILY CLEANABLE FEATURES.

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23 FOOD SERVICE-GENERAL

33 1 No

DECKS, BULKHEADS, AND DECKHEADS CONTAINED HOLES, GAPS, LOOSE PROFILE STRIPS, AND OTHER NON-EASILY CLEANABLE FEATURES.

25 POTABLE WATER

06 0 No

THE ANALYZER-CHART RECORDER CHARTS HAD A RANGE OF 0-100 AND RAN FOR A PERIOD OF ONE WEEK.

ACTIONS TAKEN:

PROPER MAP DRIVE FOR ANALYZER-CHART RECORDER HAS BEEN INSTALLED AND PRESENTLY IS IN USE. PROPER CHARTS ARE IN USE.

26 POTABLE WATER

06 0 No

THE DAILY CALIBRATION CHECK OF THE ANALYZER-CHART RECORDER WAS NOT RECORDED IN A LOG OR ON THE CHARTS.

ACTIONS TAKEN:

THE DAILY CALIBRATION CHECK OF THE ANALYZER-CHART RECORDER IS RECORDED ON THE CHARTS.

27 POTABLE WATER

08 0 No

A COMPREHENSIVE CROSS CONNECTION CONTROL PROGRAM HAS NOT BEEN DEVELOPED FOR THIS VESSEL.

ACTIONS TAKEN:

A COMPREHENSIVE CROSS CONNECTION CONTROL PROGRAM HAS BEEN DEVELOPED FOR THIS VESSEL.

THE INTERNATIONAL SHORE CONNECTIONS WERE NOT FITTED WITH REDUCED PRESSURE BACKFLOW PREVENTION DEVICES.

ACTIONS TAKEN:

THE INTERNATIONAL SHORE CONNECTIONS ARE FITTED WITH REDUCED PRESSURE BACKFLOW PREVENTION DEVICES.

28 POTABLE WATER-DISTRIBUTION

06 0 No

THE BACK-UP CHLORINE PUMP WAS NOT SET UP TO SWITCH ON AUTOMATICALLY SHOULD THE PRIMARY PUMP FAIL.

ACTIONS TAKEN:

THE BACK-UP CHLORINE PUMP IS SET UP TO SWITCH ON AUTOMATICALLY SHOULD THE PRIMARY PUMP FAIL.

29 POTABLE WATER

08 0 No

THE BUNKER LINE SAMPLING POINT WAS LESS THAN 3 METERS FROM THE CHLORINE INJECTION POINT.

ACTIONS TAKEN:

THE BUNKER LINE SAMPLING POINT IS MORE THAN 3 METERS FROM THE CHLORINE INJECTION POINT.

30 POTABLE WATER

08 0 No

A CHLORINE DEMAND TEST AND PH TEST WERE NOT CONDUCTED ON THE PORT WATER PRIOR TO THE START OF BUNKERING.

ACTIONS TAKEN:

THE TESTS ARE BEING CONDUCTED. LOG BOOK IS AVAILABLE.

31 POTABLE WATER

08 0 No

A FREE CHLORINE RESIDUAL TEST WAS NOT CONDUCTED ON THE BUNKERED WATER EVERY HOUR AND ON THE PRODUCED WATER EVERY 4 HOURS.

ACTIONS TAKEN:

THE TESTS ARE BEING CONDUCTED. LOG BOOK IS AVAILABLE.

32 POTABLE WATER

06 0 No

THE LATEST MICROBIOLOGIC TEST RESULTS FOR PORT WATER WAS NOT AVAILABLE. FOUR SAMPLES WERE NOT COLLECTED EACH MONTH FROM THE VESSEL'S DISTRIBUTION SYSTEM AND TESTED FOR E. COLI.

ACTIONS TAKEN:

THE TESTS ARE BEING CONDUCTED WEEKLY. LOG BOOK IS AVAILABLE.

33 POOLS

10 0 No

A SHEPHERD'S HOOK WAS NOT AVAILABLE FOR EACH POOL. A FLOATATION DEVICE WAS NOT AVAILABLE FOR THE OUTSIDE POOL. A FECAL ACCIDENT PROCEDURE HAS NOT BEEN DEVELOPED.

ACTIONS TAKEN:

SHEPHERD'S HOOKS ARE AVAILABLE FOR BOTH POOLS. FLOATATION DEVICES ARE AVAILABLE FOR BOTH POOLS. FECAL ACCIDENT PROCEDURE HAS BEEN DEVELOPED.

34 POOLS

09 0 Yes

THERE WERE NUMEROUS DAYS WHEN THE CHLORINE RESIDUAL WAS LESS THAN 1.0 PPM WITH NO INDICATION THAT THE POOL WAS CLOSED OR THAT ANY ACTION WAS TAKEN.

ACTIONS TAKEN:

RECORDS ARE AVAILABLE IN THE LOGBOOK.

35 **POOLS**

10

0

No

THE FREE CHLORINE RESIDUAL OF THE POOL WATER WAS NOT TESTED EVERY FOUR HOURS FOR BOTH THE INSIDE AND OUTSIDE POOLS.

ACTIONS TAKEN:

THE TEST IS BEING CONDUCTED. LOGBOOK IS AVAILABLE.

NO. LOCATION

REF. POINTS

CRITICAL DESCRIPTION

36 **VENTILATION**

41

0

No

A MAT OF SLIME WAS NOTED INSIDE THE AIR CONDITIONING UNIT UNDER THE COOLING FINS AND IN THE CONDENSATE PAN IN AC UNIT 91

ACTIONS TAKEN:

ALL AC UNITS ARE BEING CLEANED MONTHLY.

37 **MEDICAL**

01

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Yes

THE VESSEL DID NOT MAKE A 24-HOUR PRIOR TO ARRIVAL REPORT THE DAY BEFORE ARRIVING IN SAN JUAN FROM A FOREIGN PORT OR THE DAY BEFORE ARRIVING IN KEY WEST FROM A FOREIGN PORT.

NOTED

38 **INTEGRATED PEST MANAGEMENT**

40

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No

AN INTEGRATED PEST MANAGEMENT PLAN HAS NOT BEEN DEVELOPED FOR THIS VESSEL.

ACTIONS TAKEN:

AN INTEGRATED PEST MANAGEMENT PLAN HAS BEEN DEVELOPED AND PRESENTLY IN USE.